

STARTERS

CHEESE AND CHARCUTERIE 3 cheeses 18 5 cheeses 28

COLORADO WAGYU BEEF CARPACCIO* 18

curtido confetti, mustard yogurt, crispy onions

EGGPLANT 'N CHICKPEA FRIES 12

served with eggplant romesco

COLORADO WAGYU RIB EYE NACHOS* 14

diced rib eye, black beans, green chili cheese, tomatoes, olives, scallion sour cream, cheddar cheese curd, salsa duo

BANG ISLAND MUSSELS 15

house-smoked ham, roasted tomato, garlic, white wine, roasted garlic oil

PORK POUTINE 11

Mountain View porchetta, crispy fries, pork gravy, green chili, green chili cheese, mozzarella cheese curd, green onion, crispy onions

BURRATA 15

crostini, Italian sausage, pepper and onion jam, tomato vinaigrette

SMOKED SALMON TOAST 12

caper relish, scallion sour cream

AHI TUNA TARTAR 18

rocoto cream, sweet soy, crispy rice, avocado

1LB REVOLUTION WINGS 13

pick your pleasure: Korean BBQ or Buffalo

SEARED FOIE GRAS* 25

seasonal Dutch baby, chutney

COLORADO WAGYU MARROW 'N TOAST 17

red onion marmalade, serrano jam

SWEET CORN AND GREEN CHILI CORNBREAD 8

whipped honey beef tallow

THREE FLATBREAD COMBO 15

choose 3

MEXICAN SHRIMP

cilantro pesto, candied pepitas, queso fresco

MOUNTAIN VIEW

porchetta, sausage, red onion marmalade, cheddar cheese

QUESO CRISPIE

flour tortilla, shredded cheese, curtido confetti, green chili

ESCARGOT FLATBREAD

roasted garlic and parsley butter, parmesan

THAI TAHINI FLATBREAD

anti-cucho chicken, avocado, corn, Peruvian peppers,

red onions, cheddar

SOUPS & SALADS

CHICKEN NOODLE SOUP cup 5 bowl 8

TOMATILLO GAZPACHO cup 5 bowl 8

SWEET CORN CHOWDER cup 5 bowl 8

coconut, Madras curry

SHRIMP & AVOCADO SALAD 15

Mexican shrimp, avocado, serrano aioli, agave, red pepper threads

SPINACH & QUINOA SALAD 14

tomato, red onion, avocado dressing

BRUTUS SLAYED CAESAR SALAD 12

romaine, chickpea croutons, Brutus dressing

PERUVIAN CRUNCHY CHICKEN SALAD 15

anti-cucho shredded chicken, corn, caramelized onion, shredded romaine, avocado, cucumber, tomato, Peruvian sweet chili, Thai Tahini sauce

OUR GARDEN SALAD 11

mixed greens, oven-roasted tomatoes, cucumber, carrot, champagne vinaigrette

FARMERS' MARKET TOMATO COCKTAIL 11

E.V.O.O., garlic, avocado, red onion, aged balsamic, bucatini mozzarella, french bread

NICOISE SALAD 20

deviled egg yolks, green beans, black olive dust, egg whites, mixed greens, red wine vinaigrette, seared-rare peppercorn crusted ahi tuna

SIGNATURE ROTISSERIE

½ ROTISSERIE CHICKEN 26

served with roasted root vegetables, garlic paprika nage

ROTISSERIE MOUNTAIN VIEW PORCHETTA 28

cheesy pebbles, wilted greens

LAMB GYRO 25

homemade naan, house-made lamb and beef meatloaf, chèvre, tzatziki

RENEGADE WRAPS A.K.A. FAJITAS

served with flour tortillas, scallion sour cream, salsa duo, rice & beans

CHOOSE A SAUCE renegade style • r-1 BBQ • Thai Tahini sauce
anti-cucho • teriyaki • tandoori

PORTOBELLO MUSHROOMS 25

BOULDER NATURAL CHICKEN 27

PEOPLE'S CHOICE LEG OF LAMB* 33

COLORADO WAGYU BEEF* 32

MEXICAN SHRIMP 30

ALL YOU CAN EAT (entire table only) 55pp

AL PASTOR

Served with flour tortillas, salsa duo, pico slaw, rice & beans

PORK* 28 | LOBSTER* 48

SEASONAL SPECIALTIES

REVOLUTION FOIE BURGER* 28

Colorado Wagyu patty, seared foie gras, porchetta, chutney

8OZ COLORADO WAGYU STEAK & FRITES* 25

hand-cut fries, béarnaise

BLUE RIBBON 25

ham, shredded rotisserie chicken, gouda, pork gravy, bread crumbs, whipped potatoes

ROOT VEGETABLE COCONUT GREEN CURRY 20

served with white rice, pomegranate

add protein:

¼ CHICKEN +15

4OZ WAGYU STEAK* +18

3 MEXICAN SHRIMP +15

SPAGHETTI & MEATBALLS 25

homemade spaghetti, MVP meatballs, marinara

*These items may be served raw or undercooked, or contain raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BUTCHER BLOCK



STEP 1: CHOOSE YOUR MEAT

RIB EYE* 40 ^{oz} 7X BONE-IN (FEEDS 2-4) 180	CHICKEN 8 ^{oz} BACON WRAPPED BREAST 25	AHI TUNA 6 ^{oz} HAWAIIAN BIGEYE 36
NY STRIP* 8 ^{oz} YARMONY WAGYU 45	LAMB* COLORADO RACK 2 ^{bone} 32 4 ^{bone} 60	SHRIMP* SIX MEXICAN JUMBO 25
FILET MIGNON* 8 ^{oz} YARMONY WAGYU 85	ELK* 8 ^{oz} SIRLOIN STEAK 50	SALMON* 7 ^{oz} KING 27
BUFFALO* 10 ^{oz} STRIP STEAK 55	PORK CHOP* 12 ^{oz} MOUNTAIN VIEW 28	LOBSTER* 5 ^{oz ea} MAINE TWIN TAILS 42

ADD SURF TO YOUR TURF: LOBSTER TAIL +21 | 3 JUMBO MEXICAN SHRIMP +12
PLEASE REFER TO YOUR TABLE CARD FOR ADDITIONAL DAILY CUTS & ADD ON SURF



STEP 2: CHOOSE YOUR PREPARATION

GREAT FOR STEAK

NY STYLE

s&p served with béarnaise

R-1 BRUSHED

Revolution steak sauce & chimichurri

AU POIVRE

peppercorn crust, green peppercorn & brandy sauce

SICILIAN

garlic & balsamic glaze, basil butter

KALBI

garlic, ginger, soy marinade, Asian dry dip

CARNE ASADA

chili, lime, garlic & Modelo rub, fresh red & green salsa

FUNGI

porcini dusted with Madeira black truffle butter +5

BLACKENED & BLUE

house blackening with local blue cheese topping & honey horseradish

POULTRY & FISH

JUST IN THYME

lemon zest & thyme rub, lemon & caper salsa

JAMAICAN JERK

ginger serrano jerk, seasonal fruit salsa

CHILIANGO

Oaxaca pasilla, orange zest & agave nectar glaze, tomatillo sauce

COMPLETE YOUR PLATE BY ADDING 2 SIDES FOR \$10

REVOLUTION FAMILY STYLE

REVOLUTION'S PLATTER

8^{oz} 60pp 12^{oz} 90pp 16^{oz} 120pp

butcher's selection of 3 to 5 varieties from the day's best cuts

WHOLE SUCKLING PIG

1/4 150 1/2 275 whole 550

order 24hr in advance
limited quantity available

THE REVOLUTIONARY EXPERIENCE

signature 75pp premium 150pp

7 to 10 courses of the Chef's choosing
order for entire table only

SIDES

BEAN RAGOUT & RICE 5

TWICE BAKED POTATO 6

ROASTED ROOT VEGETABLES 7

ROASTED GARLIC WHIPPED POTATOES 6

ROTISSERIE PORTOBELLO MUSHROOMS 8

KENNEBEC POTATO FRENCH FRIES 6

SIDE GARDEN SALAD 6

CHEESY PEBBLES 8

house-made spaetzle in cheesy salsa

WILTED GREENS 7

bacon fat, whole grain mustard, apple cider vinegar, maple syrup

ROTISSERIE JAPANESE EGGPLANT 9

Thai Tahini sauce

OVEN ROASTED TOMATOES 6

garlic, herb breadcumbs

PORK BELLY FRIED RICE 10

GREEN BEAN DIABLO 7

garlic, red pepper flake, tomato, butter

*These items may be served raw or undercooked, or contain raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.